

VISIT...

LANZAROTE
Caliente.COM

Mrs Fields Mocha Chunk Cookies

Categories: Cookies

Yield: 48 servings

2 1/2 c All-purpose flour

1/3 c Unsweetened cocoa powder 1/2
ts Baking soda

1/4 ts Salt

2 ts Instant coffee crystals - (french
roast or other Coffee)

2 ts Coffee liqueur

1 c White sugar

3/4 c Dark brown sugar; packed 1 c
Salted butter; softened 2 lg Eggs

10 oz Semisweet chocolate bar -
coarsely chopped Preheat oven to 300
degrees. In a medium bowl combine
flour, cocoa, soda and salt. Mix well
with a wire whisk and set aside. In a
small bowl dissolve coffee crystals in
coffee liqueur and set aside. In a large
bowl blend sugars with an electric mixer
at medium speed. Add butter and mix to
form a grainy paste. Scrape adown sides
of bowl. Then add eggs and dissolved
coffee crystals, and beat at medium

speed until smooth. Add the flour mixture and chocolate chunks, and blend at low speed just until combined. Do not overmix.

Drop by rounded tablespoonfuls onto ungreased cookie sheet, 2 inches apart. Bake for 23-25 minutes. Immediately transfer cookies with a spatula to a cool, flat surface.